



Alongside our regular menu, we always offer a selection of specials inspired by the availability of carefully selected ingredients. These are often sourced in very limited quantities and may therefore not always be available.

*Our waiting staff will present
the current specials to you at your table.*

Lunch: closing time 4:00 PM

Last orders for desserts and digestifs
must be placed no later than 3:30 PM

On Sundays, closing times are extended by 30 minutes.

Dinner: closing time 1:00 AM

Last orders for desserts and digestifs
must be placed no later than midnight.

*In the kitchen: Alessio Torraca, Antonio Villamaina,
Marco Pecoraro, Luca Vessa, Pasqualina Imparato,
Domenico Bottigliero*

CHARCUTERIE & CURED MEATS

Sliced meats tasting

Approx. 100gr portions, recommended for two.

Lardo di Colonnata - Fausto Guadagni	16€
Lardo di Colonnata - Fausto Guadagni - Half portion	8€
Smoked Goose Speck	18€
Smoked Goose Speck - Half portion	9€
Black Angus Picanha	24€
Black Angus Picanha - Half portion	12€
Japanese Wagyu Bresaola	50€
Japanese Wagyu Bresaola - Half portion	25€
Iberico 100% Juan Pedro Domecq - Bellota	50€
Iberico 100% Juan Pedro Domecq - Bellota - Half portion	25€

CHEESES

*Jams, compotes and honey
are served upon request.*

French cheese tasting

4 selections - 25€

French cheeses

Brillat-Savarin (cow's milk)	12€
Mimolette vieille (cow's milk)	12€
Comté (cow's milk) - Marcel Petite	15€
Roquefort erborinato (sheep's milk)	12€

Italian cheese tasting

3 selections - 10€ | 4 selections - 13€ | 5 selections - 16€

Italian cheeses

Mozzarella di Bufala (buffalo milk) - Nonno Peppe	9€
Buffalo tomme with red berries (buffalo milk) - Caseificio Aurora	10€
Aged buffalo stracchino (buffalo milk) - Caseificio Aurora	11€
Semi-aged Caciocavallo (cow's milk) - Fattoria Savoia	7€
Parmigiano reggiano 60 mesi - Caseificio 4 Madonne	15€
Parmigiano reggiano 100 mesi - Caseificio 4 Madonne	18€
Blu di capra (goat's milk) - Caseificio Aurora	10€
Blu di vacca Jersey (cow's milk) - Caseificio Aurora	9€

STARTERS

Beef tartare	18€
with capers, shallot, mustard, tabasco and egg yolk. Contains: mustard, eggs	
Italian Wagyu tartare	25€
scapecce-style courgette cream, courgette chips. Contains: sulphites	
Beef carpaccio	20€
buffalo stracciatella, cucumber brunoise, semi-dried tomatoes, parsley oil and celery julienne. Contains: celery, dairy	
Seasonal Vegetable Creation Vegetarian	20€
Seasonal vegetables, prepared according to inspiration and technique	
Eggplant Parmigiana Vegetarian	18€
Contains: gluten, dairy	
Gratin courgette flower Vegetarian	18€
stuffed with buffalo ricotta, courgette chips and parmesan cream. Contains: dairy	
Japanese Wagyu tataki	35€
with ponzu, tuna-caper sauce (vitello tonnato style) and sweet-and-sour cucumber. Contains: sulphites, fish, mustard, soy, sesame	
Grilled lobster with baby gem	30€
parsley sauce, toasted panko bread, lemon zest and lemon mayonnaise. Contains: crustaceans, eggs, gluten	
Grilled calamari	18€
roasted peeled tomato, squid ink olive sauce, yellow date tomatoes and parsley oil. Contains: fish, sulphites	

FIRST COURSES

Pappardelle NEW	18€
with lardo di colonnata – Fausto Guadagni and grated fig. Contains: gluten, dairy	
Linguine with shellfish ragout NEW	28€
with basil and lemon. Contains: crustaceans, gluten	
Smoked Aubergine Ravioli NEW	20€
with smoked aubergine blended with parmesan, semi-dried tomatoes, tomato powder and basil sauce. Contains: gluten, eggs, dairy	
Tagliolini with Normandy butter NEW	20€
saffron and liquorice powder. Contains: dairy, gluten, eggs	

MAIN COURSES

Charcoal-Grilled Lamb	30€
with carrots in three textures. Contains: celery, sulphites, dairy	
Bresse Chicken Considered among the finest chickens in the world	30€
breast and leg with charcoal lettuce, Caesar dressing and parmesan croutons. Contains: dairy, eggs, mustard, sulphites, celery, gluten	
Iberian suckling pig The most requested	25€
with violet marinated cabbage, kimchi mayo and potato millefeuille. Contains: dairy, gluten, soy, sulphites	
Grilled red tuna	25€
with balsamic spring onion. Contains: fish, sulphites	
Ocean Moro Considered the wagyu of the sea	45€
"Glacier 51" seared with smoked chickpeas and Shiitake mushrooms. Contains: fish, celery	

SIDES

Vegetables

Sorrento tomato salad	10€
Sautéed friggiteli with tomatoes	8€
Escarole with capers and olives	6€
Courgettes marinated with oil, salt & lemon	6€
Green bean salad	8€
Mixed iceberg salad, rocket, fennel & radishes	10€

Potatoes

Chips	6€
Roast potatoes	6€
Mashed potatoes	10€

At Mood, meat becomes an experience.

Cooked using the reverse searing method, every steak is first gently brought to temperature at low heat, then seared at high intensity, creating a pink and juicy interior with a crispy, aromatic crust.

Choose your temperature:

52°C, 55°C or 60°C, and let yourself be surprised by the perfect balance of tenderness and flavour.

Book your steak in advance to discover the true pleasure of a cooking process perfected in every detail.

BONE-IN STEAKS TO SHARE

Grilled steaks to share

Minimum weight 1 kg, recommended for two guests

Australian Wagyu	200€/1kg
Spanish Wagyu	150€/1kg
Black Angus Greater Omaha USA	120€/1kg
Irish Angus	100€/1kg

Our Chateaubriand

Available on reservation

Chateaubriand	15€/per 100g
with Foie Gras	18€/per 100g

Taken from the noblest part of the fillet, it is prepared with a long and delicate cooking method to preserve all its flavour and tenderness. Served with béarnaise sauce and beef jus.

Minimum 600g.

BONELESS CUTS

Sirloin tagliata

Wagyu Kobe A5 BMS 10/12 Japan approx. 150gr	110€
Wagyu A5 BMS 10/12 Hokkaido Japan approx. 150gr	60€
Black Angus Usa approx. 250gr	40€
Black Angus Argentina approx. 250gr	28€

Entrecôte

Black Angus Usa approx. 250gr	55€
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Fillet

Polacca fillet, slow-cooked approx. 250gr	30€
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NOTICE TO GUESTS

Please inform us of any allergies or intolerances. Our kitchen does not have a dedicated gluten-free laboratory and all allergens may be present in this menu. In accordance with current regulations, this establishment uses rapid blast chilling (-18°C).

Beef meets pork

Japanese Wagyu Bresaola

Lardo di Colonnata – Fausto Guadagni

The raw

Italian Wagyu tartare

scapecce-style courgette cream, courgette chips. Contains: sulphites

The territory

Gratin courgette flower **Vegetarian**

stuffed with buffalo ricotta, courgette chips and parmesan cream. Contains: dairy

The sea

Grilled calamari

roasted peeled tomato, squid ink olive sauce, yellow date tomatoes and parsley oil

The pasta

Ravioli filled with smoked aubergine

blended with parmesan, semi-dried tomatoes, tomato powder and basil sauce.

Contains: gluten, eggs, dairy

The beef

US Black Angus Striploin

Cheeses – Italy vs France

Parmigiano Reggiano 60 months

Caseificio 4 Madonne

Comté 36 months – Marcel Petite

Contains: dairy

Dessert

Crème brûlée

Contains: dairy, eggs

Bistrotage B.20 - C. Dufour / Françoise Martinot

Santenay Villages - "Les Charmes Dessus" 2023 - Domaine de Bellene

Colli Orientali del Friuli DOC - "Merlot" 2022 - Miani

Barolo 2015 - Flavio Roddolo

Malvasia delle Lipari DOC 2023 - Carlo Hauner





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Acqua San Benedetto	3€
Acqua Ferrarelle	3€
Acqua San Pellegrino	4€
Acqua Evian	5€

Bread & cover charge: 4€ per person



Il dessert non va nello stomaco.
Il dessert va dritto al cuore.

*Dessert doesn't go to the stomach.
The dessert goes straight to the heart.*

Sommelier: **Dragomir Georgiev**

DOLCI

Tiramisù	8€
Mousse al mascarpone e savoiardo inzuppato al caffè. <i>Contiene: latte e derivati, uova</i>	
Crème brulée	8€
con pesca, vaniglia e crumble al burro. <i>Contiene: latte e derivati, uova</i>	
Lemon tart	10€
<i>Contiene: latte e derivati, uova, frutta a guscio</i>	
Cake alla nocciola	10€
pralinato, salsa al cacao, chantilly alla nocciola e cioccolato aerato. <i>Contiene: latte e derivati, frutta a guscio, uova</i>	
Pavlova ai frutti rossi Senza Lattosio	10€
Meringa, panna, frutti rossi e gocce di cioccolato. <i>Contiene: uova</i>	

Frutta

Frutta di stagione	8€
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DESSERT

Tiramisù	8€
Mascarpone mousse with coffee-soaked ladyfingers. <i>Contains: milk, eggs</i>	
Crème brulée	8€
with peach, vanilla, and butter crumble. <i>Contains: milk, eggs</i>	
Lemon tart	10€
<i>Contains: milk, eggs, nuts</i>	
Hazelnut cake	10€
praline, cocoa sauce, Chantilly with hazelnuts and aerated chocolate. <i>Contains: milk, nuts, eggs</i>	
Pavlova ai frutti rossi Lactose Free	10€
Meringa, panna, frutti rossi e gocce di cioccolato. <i>Contains: eggs</i>	

Fruit

Seasonal fruit	8€
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DISTILLATI / DISTILLATES

Glenfiddich 18 Years Old - 40°	25€
Lagavulin 16 Years Old - 40°	25€
The Macallan 12 YO Triple Cask - 40°	25€
The Macallan 12 YO Sherry Oak Cask - 40°	30€
The Macallan Harmony Amber Meadow - 44.2°	60€
The Macallan 18 Years Old Sherry - 43°	135€

Whisky Giappone / Whiskey Japan

Blended Akashi	12€
SingleMalt Akashi	28€
Nikka Coffey single malt 90th anniversary	15€
Nikka from da Barrel 51,4° blend	15€

Bourbon Whisky USA

Yell Small Batch Reserve Rebel Yell	9€
Bourbon 10 Years Old - WIDOW JANE	25€

Grappa

Capovilla triple A	15€
Capovilla Brunello di Montalcino 2015	20€

Gin

Scapegrace Classic Gin	10€
Gin Cubical premium	8€
Gin Cubical ultra premium	11€
Greater Than London Dry Gin	5€
Gin Marconi	4€
Hapusa Himalayan Dry Gin	9€
Tenjaku Craft Gin	7€
Anae Bio	10€
Portofino	12€
Panarea island Gin	8€
Panarea Sunset Gin	8€
Hendrick's another gin 44°	10€

Cognac

Tres Vieux Fillioux	20€
So Elegantissime XO Fillioux	32€
Cognac Peyrot (pere, more, caffè, mandorle, mandarino, castagne)	5€

Armagnac

Bas Armagnac Reserve Imperiale XO	20€
SAMALENS	
Armagnac XO - ROUNAGLE	14€
XO Signature - DARTIGALONGUE	15€

Tequila & Mezcal

Blanca - EXOTICO	6€
Reposado - EXOTICO	8€
Don Fulano blanco	13€
Mezcal Joven - LAGRIMAS DE DOLORES	7€
Verde	6€

Amari e Liquori / Bitters and Liqueurs

Baileys	5€
Sambuca	4€
Limoncello	4€
Meloncello	4€
Liquirizia	4€
Finocchietto	4€
Amaro del Capo	4€
Jägermeister	4€
Averna	4€
Montenegro	4€
Fernet Branca	4€
Unicum	4€
Jefferson	6€
Amara	6€
Sibilla	6€

Vini da dessert / Dessert wine

Dindarello 2024 - MACULAN	6€
Breganze DOC "Torcolato" 2022 - MACULAN	14€
Barolo Chinato 2017 - REVA	8€
Muffato della Sala 2023 - MARCHESI ANTINORI	10€
Recioto della Valpolicella "La Roggia" 2022 - SPERI	10€
Montefalco Sagrantino Passito DOCG 2019 - ARNALDO CAPRAI	10€
Anghelu Ruju - SELLA & MOSCA	8€
Isola dei Nuraghi IGT "Antonio Argiolas" 2017 - ARGIOLAS	18€
Pedro Ximenez	6€
Alto Adige Doc Gewurztraminer vendemmia tardiva "Comtess" SANCT VALENTIN - 2025 ST.MICHAEL-EPPAN	18€

